



## **Baked Churros**

**Serves 24**

### **Ingredients:**

1 Cup Water  
1/2 Tsp Salt  
1/3 Cup Butter or Margarine  
2 Tbsp Brown Sugar  
2 Eggs  
1 Cup Flour  
1 Tsp Vanilla Extract  
1/3 Cup White Sugar  
2 Tsp Saigon Cinnamon

### **Preparation:**

Preheat oven to 425°.

In a large ziplock bag, mix your Saigon Cinnamon and 1/3 cup sugar. Set aside.

In a sauce pan combine butter, brown sugar, water and salt. Stirring, bring to a boil and remove from heat. Add the flour and mix using a wooden spoon until no flour is visible.

Mix your eggs with the vanilla extract and add to sauce pan.

Use your wooden spoon to mix and stir until the mixture resembles mashed potatoes.

Place this dough into a piping bag with a large star tip.

Cover two cookie sheets with spilt of parchment paper.

Pipe the dough onto cookie sheet in 2" pieces.

Bake for approximately 20 minutes till puffed and highly golden brown.

One sheet pan at a time, place under broiler to develop a darker color.

Let the churros cool for 10 minutes then spray both sides of churros with cooking spray and toss in Saigon Cinnamon/sugar mixture.

Enjoy!